TECHNICAL FORM

Mix type: **FERMENTED DOUGH WITH ACTIVE YEAST 'MADRE ACIDA ATTIVA'**
from the mixing of raw materials from EU

Ingredients:	Chemical data:
dehydrated sourdough from soft wheat flour, deactivated yeast, active dry yeast, enzymes, flour treatment agent: E300.	Humidity: < 15,5% Max
Filth Test Data:	**Bacteriological Characteristics:**
number of fragments of bugs for 50 grams: < 50 number of hair of rodent for 50 grams: Absent	Total Bacteria Count UFC/g: < 50.000 Total Coliforms U.F.C./g < 100 Escherichia Coli U.F.C./g: < 10 Moulds and Yeasts U.F.C./g: < 1.000
Contaminating Agents: Mycotoxins: Aflatoxins B1 µ/kg < 2,0 Aflatoxins (B1B2G1G2) µ/kg < 4,0 Ochratoxin A µ/kg < 3,0 Deossivalenolo µ/kg < 600 Zearalenone µ/kg < 75 Fumonisin B1 B2 µ/kg < 1000 Claviceps spp µ/kg < 50 (23) **Metals:** Mercury mg/kg < 0,50 Lead mg/kg. < 0,20 Cadmium mg/kg. < 0,10 Arsenic mg/kg. < 0,20	**Pesticides:** Pyrethroid: < LQ Organophosphate: < LQ Organochlorine < LQ **Nutritional values for 100 g:** Energy (Kj/Kcal) 1.503 /355 Fat 2,0 g of which saturated fatty acids 0,4 g Carbohydrates 70,8 g of which Sugars 0,5 g Protein 10,3 g Fibers 6,2 g Salt 0 g

Batch:	Identified by the date on the pack.
Expiry date:	12 months from the grinding.
Allergen:	Gluten (*check format 25/1 allergen list) (it may contain soy).
Storage:	Keep in a cool dry place.
Package:	Paper packaging for food Kg. 1.
Used:	Add between 2% and 3% of the weight of the flour before mixing. Product for bread-making.

20 January 2026 Signature: .....

Molino Pasini S.p.A.
Via Buscoldo, 27 bis – 46010 Cesole (MN) – Italia
Tel: +39 0376 969015 – Fax +39 0376 969274
www.molinopasini.com – info@molinopasini.com
P.I. e codice fiscale 00137190203
Capitale Sociale €. 2.000.000 i.v.